WELLS BLOOMFIELD, LLC
2 ERIK CIRCLE, P. O. Box 280 Verdi, NV 89439
telephone: 775-689-5703
fax: 775-689-5976
www.wellsbloomfield.com

OPERATION MANUAL

HALF-SIZE CONVECTION OVEN

MODELS
OC-1
OC-4TC
WITH HOTPLATE COOKTOP

Includes
INSTALLATION
USE & CARE

OC-1

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

PRINTED IN UNITED STATES OF AMERICA

*p/n **303875** Rev. B ECN-13372*

*M273 **07**1026 cps*

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS.

This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Bloomfield for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Bloomfield factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Bloomfield authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

Service Department, Wells Bloomfield, LLC
P.O. Box 280, Verdi, Nevada 89439
phone (775) 689-5707 or fax (775) 689-5976

for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty.
   Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Bloomfield cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

TABLE OF CONTENTS

WARRANTY	xi
SPECIFICATIONS	1
FEATURES & OPERATING CONTROLS	2
PRECAUTIONS & GENERAL INFORMATION	4
INSTALLATION	5
AGENCY APPROVAL INFORMATION	5
OPERATION	8
COOKING SUGGESTIONS	10
CLEANING INSTRUCTIONS	11
TROUBLESHOOTING SUGGESTIONS	13
PREVENTATIVE MAINTENANCE	14
PARTS & SERVICE	15
CUSTOMER SERVICE DATA	15

INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	VOLTS	WATTS			AMPS PE R LEG 3ø			AMPS 1ø	POWER SUPPLY CORD
		OVEN	HOT-PLATES	TOTAL	L1	L2	L3		
OC-1	208 1ø	5000	NONE	5000				24.0	NEMA 6-30P
	240 1ø	5600	NONE	5600				24.0	
OC-4HC CE-RAMIC	208 3ø	5000	7500	12500	36.5	36.5	34.8		NEMA 15-60P
	240 3ø	5600	10000	15600	38.3	38.3	36.1		
OC-4TC OPEN COIL	208 3ø	5000	8000	13000	36.8	36.8	34.8		NEMA 15-60P
	240 3ø	5600	10400	16000	39.2	39.2	37.4		
	480 3ø	5600	10400	16000	19.7	19.7	18.3		NONE / HARDWIRE
OC-4TC SOLID PLATE	208 3ø	5000	6000	11000	32.7	32.7	26.2		NEMA 15-60P
	240 3ø	5600	8000	13600	34.0	34.0	30.1		

DIMENSIONS

HEIGHT	WIDTH	DEPTH	DOOR SWING	REQUIRED CLEARANCES
30-1/4" (768mm) plus 6" (152mm) legs or casters	30-1/4" (768mm)	26-1/4" (641mm) plus 1-13/16" (46mm) handle	21" (635mm) radius	Bottom 6" (152mm) Front 21" (533mm) Top n/a Back 3" (76mm) Sides 3" (76mm)

NOTE: refer to appropriate General Layout Data sheet for complete specifications and dimensions.

FEATURES & OPERATING CONTROLS

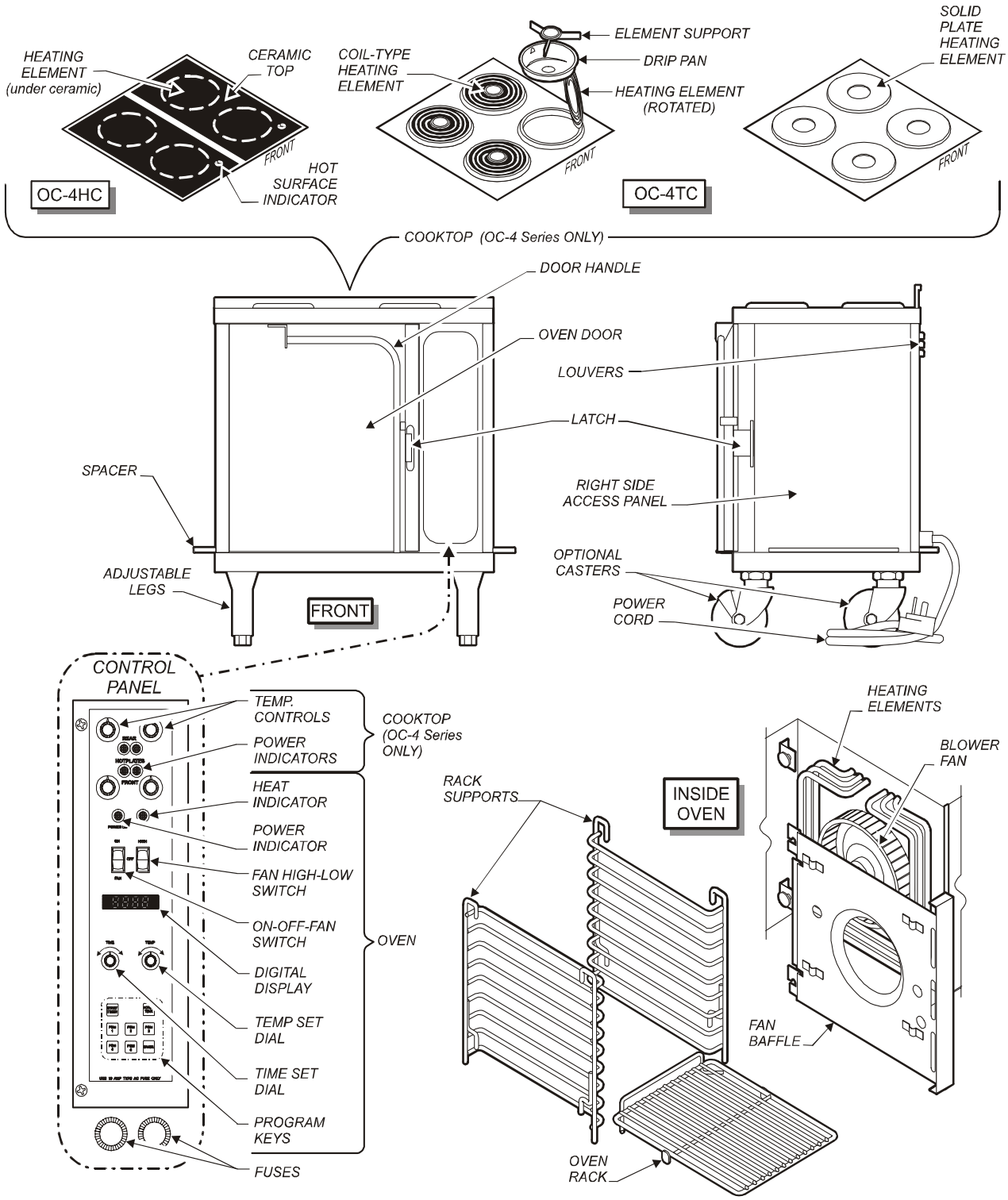


Fig. 1 Features & Operating Controls

FEATURES & OPERATING CONTROLS

COOKTOP CONTROLS (OC-4 Series ONLY)
1. Four sections are controlled by individual infinite switch controls.
2. Associated power indicator will glow any time section is ON.

OVEN POWER SWITCH (ON-OFF-FAN):
1. ON position (with door closed). POWER ON indicator will glow, blower fan will come on and unit will start to heat.
   NOTE: In the ON position, if the door is opened, blower fan is turned off and heating elements are de-energized.
2. FAN position. Blower fan will run (regardless of door position). Heating elements are not energized.
   SUGGESTION: For faster cool-down, prop door open and place power switch in FAN position.
3. OFF position shuts off power and blower fan.

OVEN FAN SPEED SWITCH (HIGH-LOW):
1. HIGH for normal operation.
2. LOW for foods sensitive to air currents.
3. OFF position shuts off blower fan

TIME ADJUSTMENT KNOB:
Used to program menu times (See PROGRAM COOK MODE, page 7.)

TEMP ADJUSTMENT KNOB
Used to program menu temperatures (See PROGRAM COOK MODE, page 7.)

DIGITAL DISPLAY
1. Displays set temperature or set time.
2. Displays temperature inside oven when ACTUAL TEMP key is pressed.
3. Displays set time and temperature of individual menu items when the associated PGM key is pressed
4. Displays time and temperature settings in programming mode.

START TIMER KEY
Begins a cook cycle.

PROGRAM KEYS
Five different pre-set time/temperature combinations for preparing different menu items.

CANCEL KEY
1. Press at any time to cancel a cook cycle.
2. Press at the end of a cook cycle to silence the audible alarm.

OVEN RACKS:
1. Five oven racks are provided with the oven.
2. Racks may be inserted into any available slot in the rack supports.
3. Always cook on a rack for proper convection air circulation.
4. Racks are designed to hold half-size (13” x 18”) bun pans.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

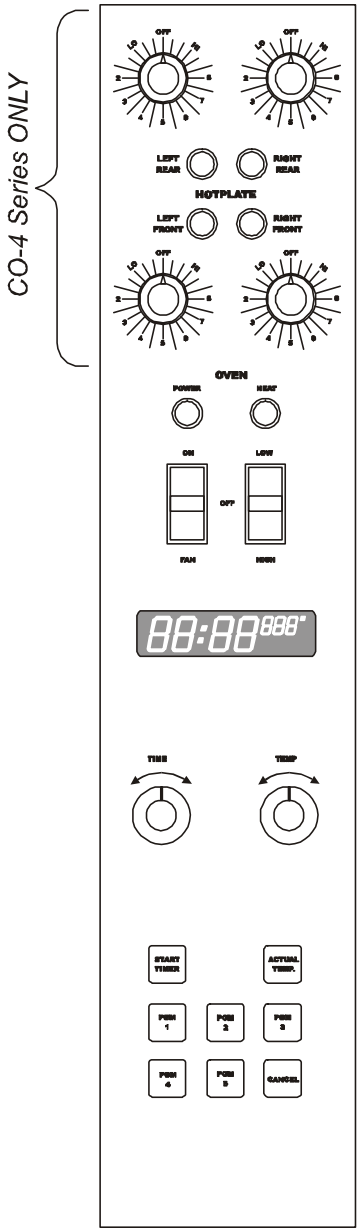


Fig. 2 Control Panel

PRECAUTIONS AND GENERAL INFORMATION

WARNING:
ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.
DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring. Do not wash floor around this appliance with water or steam jet.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

Do not operate this appliance if the control panel is damaged. Do not operate this appliance if the keypad section of the control panel is torn or broken. Call your Authorized Wells Service Agent for service.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

AGENCY LISTING INFORMATION

NSF STD 4

UL E6070

UL E6070

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

This appliance is UL Listed under UL File E6070.

This appliance is UL Listed under UL File E6070 for 208V and 240V models only.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS

3 ea. OVEN RACKS
2 ea. RACK SUPPORTS
1 ea. FAN BAFFLE
1 ea. VENT DUCT ASSEMBLY

ACCESSORIES

1 ea. LITERATURE PACKAGE

OPTIONAL ACCESSORIES

22882 Stacking and Venting Kit

SERVICE TECHNICIAN INSTALLATION NOTES

1. Installation and start up should be performed by an authorized installation company. Installer must record installation particulars on the *CUSTOMER SERVICE DATA* form on page 15 of this manual.
2. Verify that this equipment installation is in compliance with the specifications listed in this manual and with local code requirements.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

WARNING:
RISK OF INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

IMPORTANT:
It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to verify compliance with local codes and ordinances for THIS SPECIFIC EQUIPMENT INSTALLATION.

WARNING:
ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.
DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

NOTE: Oven is shipped with biscuit baking adapter plate attached to rear panel.
If oven is used exclusively for bread products (bread, pies, etc.), DO NOT remove adapter.

If oven is used for proteins, remove adapter and install external vent. Protein requires additional venting to decrease release of cooking vapors when opening the door.

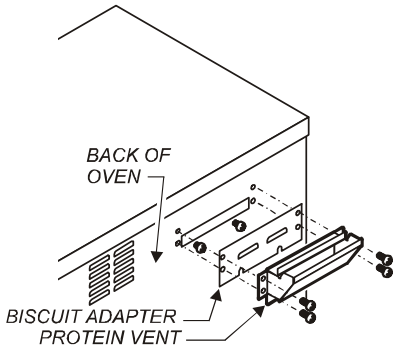


Fig. 3 Vent Duct Installation

EQUIPMENT SET-UP

1. IF CONVECTION OVEN IS TO BE USED FOR PROTEINS, INSTALL EXTERNAL DUCT
   a. Remove two screws at each end of adapter plate on back of oven.
   b. Loosen two screws at bottom of adapter plate. Remove adapter plate.
   c. Slide bottom flange of vent duct over the two loosened screws.
   D. Install four and tighten screws at ends of vent duct, then tighten bottom screws.

2. CURB or COUNTER MOUNTING
   a. Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   b. Appliance is approved for installation with zero clearance at bottom.
   c. Recommend at least 3" clearance on sides and back to allow adequate air flow.

3. INSTALLING LEGS
   a. Install adjustable legs, one on each corner of the appliance, in the holes provided.
   b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   c. LEVELING: Verify that the appliance sits firmly ON ALL FOUR LEGS. With a spirit level, check that the appliance is level front-to-back and side-to-side.

4. INSTALLING OPTIONAL CASTERS
   a. Install casters, one on each corner of the appliance, in the holes provided. Locking casters must be installed on the FRONT of the appliance.
   b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   c. LEVELING: Verify that the appliance sits firmly on all four casters when in its normal operational position. With a spirit level, check that the appliance is level front-to-back and side-to-side.

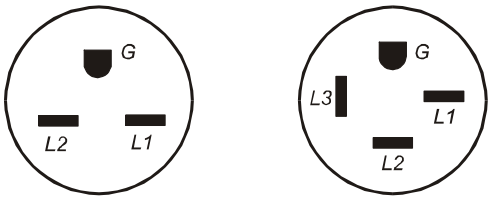
DANGER

DANGER: ELECTRICAL SHOCK HAZARD
ELECTRICAL CONNECTIONS MUST BE MADE BY A LICENSED ELECTRICIAN
Electrical shock will cause death or serious injury.

ELECTRICAL INSTALLATION

Refer to the nameplate on the front of the appliance.

- Verify the ELECTRICAL SERVICE POWER.
- Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1.



NEMA 6-30R *NEMA 15-60R*

Fig. 4 Receptacle Configuration (not to scale)

208V and 240V OC-1 ovens are equipped with a NEMA 6-30P plug, which must be plugged into a matching NEMA 6-30R receptacle.

208V and 240V OC-4TC and OC-4HC ovens are equipped with a NEMA 15-60P plug, which must be plugged into a matching NEMA 15-60R receptacle.
The ground lug of the receptacle must be connected to a suitable building ground.

480V OC-4TC ovens must be wired directly to a 30 amp, 3ø circuit breaker.

IMPORTANT:
OC-4 series ovens are shipped from the factory wired for 3-phase (3ø) electrical service. OC-4 series ovens are not approved for 1ø operation. Conversion of this appliance to single-phase operation will void the warranty.

IMPORTANT: Some jurisdictions require an electrical disconnect in close proximity to the appliance. It is the responsibility of the installer to meet this requirement.

PREPARATION

Prior to your first use of this appliance, clean the entire appliance by wiping all surfaces with a soft clean cloth moistened with warm clean water and mild detergent. Rinse by wiping with clean water. Wipe dry with a soft clean cloth.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION:
ELECTRICAL SHOCK HAZARD

The ground prong of the power cord is part of a system designed to protect you from electric shock in the event of internal damage to the NEVER CUT OFF THE GROUND PRONG (large round prong). NEVER TWIST A PRONG TO FIT AN EXISTING RECEPTACLE. Contact a licensed electrician to install an electrical receptacle appropriate to the voltage and amperage requirements of the appliance. The ground lug of 480V appliances must be connected to a suitable building ground.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

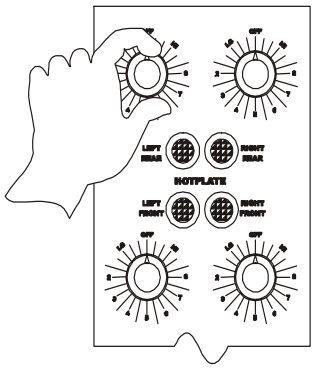


Fig. 5 Set Cooktop Temp.

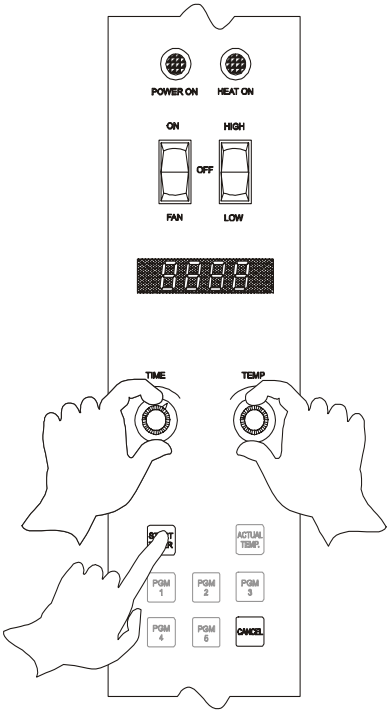


Fig. 6 Manual Cook Mode

MANUAL COOK MODE

On ovens equipped with optional casters, be sure casters are locked before turning power switch ON.

Configure oven racks as appropriate. Close the oven door.

Cooktop has four individually controllable hotplate sections. Turn appropriate hotplate TEMP knob to energize hotplate:
1. There are an infinite number of settings between LO and HI.
2. HI is a continuous ON position.
3. Corresponding indicator will glow when hotplate is ON.

Press oven power switch to ON. POWER ON indicator will glow.

Press fan switch to HIGH or LOW as required.

Rotate TEMP knob to the desired cooking temperature:
1. Range is 100ºF to 500ºF.
2. Turn clockwise to increase temperature, or counter-clockwise to decrease set temperature in 5ºF intervals.
3. Digital display will show the set temperature, and will flash until the set temperature is reached.
4. Elements are energized as soon as the set temperature exceeds the actual temperature. HEAT ON indicator will glow. SUGGESTION: The oven may be turned OFF without placing the power switch in the OFF position by rotating the TEMP knob counter-clockwise until the display shows zero degrees.

Rotate the TIME knob to the desired cooking time:
1. Range is 5 seconds (00:05) to 12 hours (12:00).
2. Turn clockwise to increase time, or counter-clockwise to decrease time in 5 second intervals.
3. Time display digits and colon will flash until timer is started.

When the HEAT ON indicator goes out, oven is up to temperature. Load product and close door.

Press START TIMER key.
1. Time display digits will stop flashing;
2. Time display colon will continue flashing for the duration of the timed cycle.
3. At the end of the timed cycle, an audible alarm will sound. Press CANCEL key to silence the audible alarm.

PROGRAM COOK MODE

Five programmable (PGM) keys are provided to allow presetting times and temperatures for commonly cooked menu items:

1. Press and hold the appropriate PGM key and turn the TEMP knob to the desired set temperature.
2. Continue to press and hold the appropriate PGM key and turn the TIME knob to the desired cook time.
3. When the PGM key is released, the current temperature and time settings are stored in memory.
4. The program for any PGM key may be displayed for momentarily pressing that PGM key.

On ovens equipped with optional casters, be sure casters are locked before turning power switch ON.

Configure oven racks as appropriate. Close the oven door.

Press power switch to ON. POWER ON indicator will glow.

Press fan switch to HIGH or LOW as required.

Preheat the oven in the manual cook mode.

Start a cook cycle by pressing the appropriate PGM key and START TIMER key:

1. Program keys and TEMP and TIME knobs are disabled during the cooking cycle to prevent accidental re-programming.
2. The actual oven temperature may be recalled by pressing the ACTUAL TEMP key.
3. At the end of the timed cycle, an audible alarm will sound. Press CANCEL key to silence the audible alarm.

TEMPERATURE OFFSET MODE

A user preference offset mode is provided should the displayed temperature seem too hot or cold. This mode is used to adjust the oven controlling temperature by plus or minus 35ºF, in 5ºF increments. This adjustment affects the entire cooking range:

1. Rotate the TIME knob to set the time digits to 00:00
2. Rotate the TEMP knob to adjust the set temperature between 400ºF and 500ºF.
3. Press and hold the START TIMER key for 5 seconds.
4. Turn either rotary knob until the desired offset is displayed.
5. Press the ACTUAL TEMP key to exit, and to store the offset in memory.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

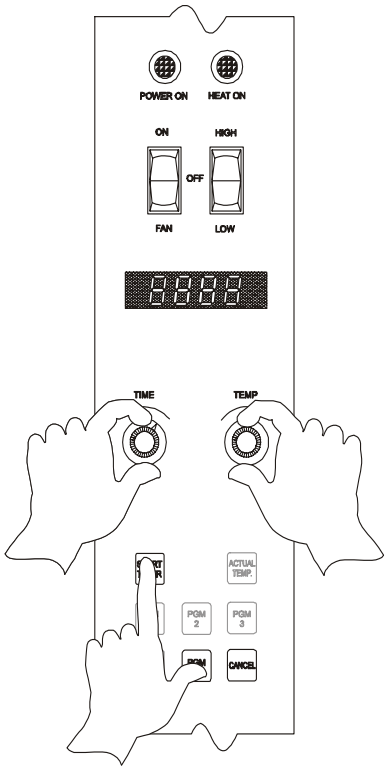


Fig. 7 Program Cook Mode

SUGGESTED TIMES & TEMPERATURES FOR BAKING AND ROASTING

PRODUCT	TEMP ºF	TIME (MINUTES)	NO. OF RACKS
BREAD PRODUCTS			
Hamburger Rolls	300	15	5
Bread— 1 pound loaves	325	34	3 (12 loaves)
Rolls	300	16	5 (60 rolls)
Baking Soda Biscuits	400	7	3
Pizza	450	7	3
PASTRIES			
Sheet Cake (2-1/2 lbs per pan)	300	17	5
Frozen Fruit Pies (46 oz.)	350	50	5 (10 pies)
Frozen Fruit Pies (26 oz— 8” dia.)	350	40	5 (15 pies)
Sugar Cookies	300	15	5
Danish Rolls	350	12	5
Fruit Cakes	275	75	3
Cake— 1 pound	300	19	5 (10 cakes)
FISH			
Fish Sticks	350	15	5
Lobster Tails	450	9	5
Halibut Steaks (Frozen 5 oz.)	350	20	5
Baked Shrimp (Stuffed)	400	7	5
FOWL			
Turkey, Rolled (18 lb. Rolls)	310	225 (3-3/4 hrs)	1
Chicken (2-1/2 lb. Quartered)	350	30— 35	5
Chicken (Breasts)	350	30	5
OTHER			
Melted Cheese Sandwich	400	8	5
Idaho Potatoes (120)	450	40	5
Beef Pot Pies	400	30— 35	5
Macaroni & Cheese	350	30	5
Turkey Pot Pies	400	30— 35	5
TV Dinners	450	25	5

NOTE: These cooking times and temperatures are suggestions only. Your own experience with your equipment and menu items will be your best guide.

NOTE: HIGH fan speed provides the fastest cooking times. Use LOW fan speed for menu items that are sensitive to air currents (e.g. meringues and soufflés).

CLEANING INSTRUCTIONS

PREPARATION Allow oven to cool to 150ºF or less

FREQUENCY Daily

TOOLS Fiber Brush, Plastic Scouring Pad, Plastic Scraper
Mild Detergent, Conventional Oven Cleaner,
Non-Abrasive Cleanser
Clean Soft Cloth / Sponge
Solution: 4 parts vinegar to 10 parts warm water

CLEANING

1. Turn POWER SWITCH to *FAN.* With the door held open, allow the oven to cool. When the oven interior has cooled to 150ºF or less, turn the POWER SWITCH to *OFF*.
2. Remove racks and rack supports. Remove fan baffle.
3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.
4. Scrub entire interior of convection oven with a plastic scouring pad and non-abrasive cleanser.
5. For baked-on food spills, sparingly use a conventional oven cleaner. Close the oven door, place the ON/OFF/FAN switch in the OFF position. Let stand for 10 minutes.
   Carefully wipe all cleaner and food residue from all interior surfaces. Wipe the area with vinegar solution to neutralize the oven cleaner.
6. Wipe down the entire interior using a clean cloth or sponge moistened with hot water and a mild detergent. Rinse by wiping with a cloth or sponge moistened with clean water.

   IMPORTANT: Always wipe or rub in the direction of the polish lines or grain of the metal.
7. Clean oven racks and rack supports in a sink or dishwasher.
8. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.
9. Turn power switch to *FAN* . Verify that fan runs smoothly and does not contact fan baffle. Turn power switch to OFF. Reposition fan baffle if necessary.
10. Replace rack supports and oven racks. Leave the door open overnight.

Cleaning Instructions continued on page 12.

CAUTION:
ELECTRIC SHOCK HAZARD

Disconnect appliance from electric power
before cleaning.

CAUTION:
BURN HAZARD

Allow appliance to cool completely before cleaning. Do not attempt to clean the oven until it has cooled to 150ºF or less. It can burn you. Hand protection is required.

CAUTION:
CUT HAZARD

FAN BLADES ARE SHARP. Use due care when cleaning and/or wiping.

IMPORTANT:
Take care to avoid damage to fan blades when reinstalling fan baffle.

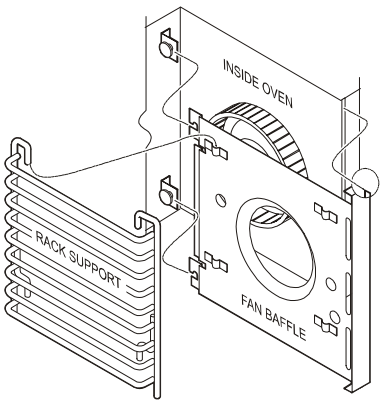


Fig. 8 Baffle & Rack Support

DANGER
ELECTRIC SHOCK HAZARD
DO NOT SPRAY WATER ON OR AROUND ELECTRICAL EQUIPMENT
DO NOT WASH FLOOR NEAR ELECTRICAL EQUIPMENT WITH WATER SPRAY

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring.

Damage to internal components from water damage is **not** covered by warranty.

IMPORTANT: DO NOT use metal implements or steel wool to clean coil-type elements or solid plate elements.

IMPORTANT: Use only the provided scraper to remove baked-on food debris from the ceramic cooktop. DO NOT use metal implements or steel wool.

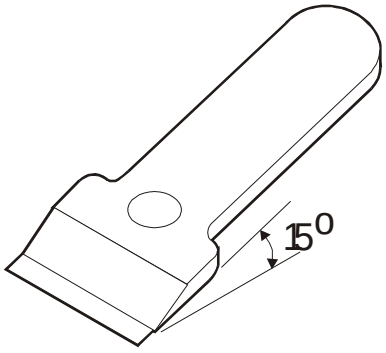


Fig. 9 Razor Scraper

11. Clean cooktop:

    For coil-type elements:
    a. Rotate elements up. Remove drip pans and elements supports.
    b. Wash drip pans and element supports with warm water and mild detergent. A plastic scouring pad may be used to remove baked-on food particles.
    c. Rinse with clean water and allow to air dry before reinstalling drip pans and element supports.
    d. Gently lower elements into place.

    For solid plate elements:
    a. Note: Solid plate elements are not removable. Wash with a cloth or sponge moistened with warm water and mild detergent. A plastic scouring pad may be used to remove baked-on food particles.
    c. Rinse by wiping with a cloth or sponge moistened with clean water.

    For ceramic cooktop:
    a. Wash with a cloth or sponge moistened with warm water and mild detergent.
    b. The supplied razor scraper must be used to remove baked-on food particles. Hold the blade at 15º to the surface. Avoid scratching the ceramic surface.
    c. Restore and protect the surface by wiping with cleaning crème for ceramic hotplates.

12. Wipe down exterior of the oven using a soft cloth moistened with clean water and a mild detergent. A plastic scouring pad may be used to removed baked-on food debris. Rinse by wiping with a cloth or sponge moistened with clean water.

    IMPORTANT: Always wipe or rub in the direction of the polish lines or grain of the metal.

PROCEDURE IS COMPLETE

TROUBLESHOOTING SUGGESTIONS

CAUTION: ELECTRICAL SHOCK HAZARD
Removal of any cabinet panel will result in exposed electrical circuits.
Any procedure requiring the removal of any cabinet panel must be performed by a qualified technician only.

CAUTION: ELECTRICAL SHOCK HAZARD
Fuse replacement may expose dangerous voltages.
Fuse replacement must be performed by a qualified technician.

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to appliance	Circuit breaker off or tripped	Reset circuit breaker
	Power cord unplugged or damaged	Check power cord Plug in or repair as required
	Fuse blown or loose	Check power fuses. If blown, correct problem and replace fuses
Oven will not heat	Power switch turned to OFF or FAN	Turn power switch ON
	Temperature control not set	Set to desired temperature
	Oven door not closed	Be sure door is closed and latched
	Hi-limit control tripped on excessive oven temperature	Allow oven to cool Hi-limit will reset
	Damaged controller	Contact Authorized Wells Service Agency for repairs
Blower fan will not run	Fan switch OFF	Turn fan switch to HIGH or LOW
	Damage to internal components	Contact Authorized Wells Service Agency for repairs
Door pops open during cook cycle	Latch out of adjustment	Adjust latch
Section of cooktop won't heat or not hot enough	Control not turned ON	Set control
	Damage to internal component	Contact Authorized Wells Service Agency for repairs

NOTE: There are no user serviceable components in the appliance. In all cases of damage or component malfunction, contact your Authorized Wells Service Agency for repairs.

CAUTION:
BURN HAZARD

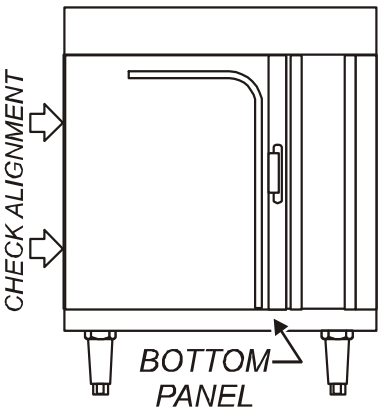
Allow appliance to cool completely before adjusting.

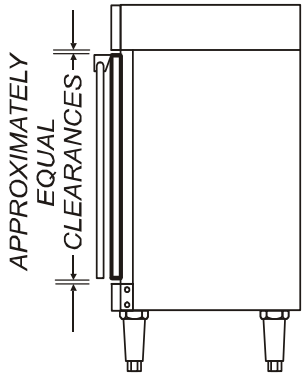
HINGE ADJUSTMENT

PRECAUTIONS: None

FREQUENCY: Monthly, at a Minimum; or, As Needed

TOOLS: Phillips (+) Screwdriver
7/16" Nut Driver
7/8" and 1-1/8" Wrenches

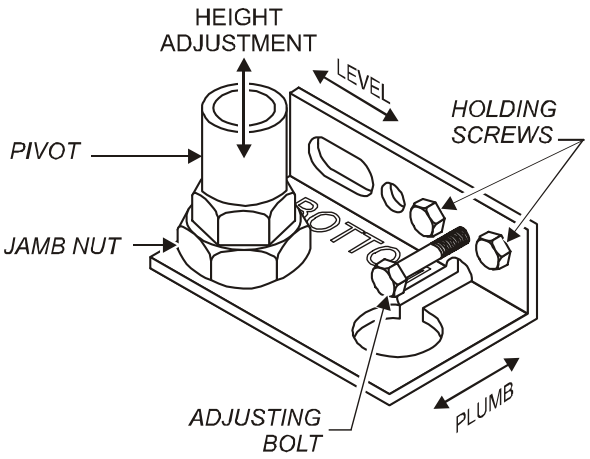




Hinge Adjustment

THE FOLLOWING PROCEDURE IS TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY

1. Remove bottom panel to access pivot.



2. Gap between top of door and frame , and between bottom of door and frame must be approximately equal

   Adjust height of door by loosening jamb nut, then turning pivot on its screw mounting. Clockwise lowers the door height. Re-tighten jamb nut .

3. Gap between left side of door and frame must be the same from top to bottom

   Adjust door for plumb by loosening holding screws. Turn adjusting bolt to increase or decrease gap at bottom. Clockwise increases gap. Re-tighten holding screws.

4. Gap between top of door and frame must be the same from side to side

   Adjust door for level by loosening holding screws, then raising or lowering latch-end of door until it is level. Re-tighten holding screws.

5. Reinstall bottom panel.

Procedure is complete

DESCRIPTION	PART NO.
CASTERS (Set of 4 casters)	21330
OVEN RACK Replacement	21376
PREP TOP KIT	21445
DRIP TRAY, COIL-TYPE ELEMENT	21705
LEGS, 6” Stainless Steel (Set of 4 legs)	22226
SCRAPER, CLEANING	22445
ELEMENT SUPPORT, COIL-TYPE ELEMENT	500039
CLEANING CRÈME, CERAMIC HOTPLATE	501124

IMPORTANT: Use only factory authorized service parts and replacement filters.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Bloomfield, LLC
2 Erik Circle
P. O. Box 280
Verdi, NV 89439

Service Parts Dept.
phone: (775) 689-5707
fax: (775) 689-5976

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) ❑ 208 ❑ 240 ❑ 480

CFESA
Commercial Food Equipment Service Association

Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

CUSTOMER SATISFACTION

WELLS BLOOMFIELD, LLC
2 ERIK CIRCLE, P. O. Box 280 Verdi, NV 89439
telephone: 775-689-5703
fax: 775-689-5976
www.wellsbloomfield.com

PRINTED IN UNITED STATES OF AMERICA